

Anritsu X-ray Inspection Systems



Anritsu
envision:ensure

High-performance inspection and detection technology.



Bone detection and more from the world's proven performers.

Choosing the best inspection system is critical to meeting the ever-more strict food quality standards of the world's leading poultry and meat processors. That's why Cantrell•Gainco Group is the **exclusive authorized distributor of Anritsu Infvis inspection systems and equipment** for the poultry processing industry in the United States.

Detection Taken Further

X-ray detection systems from Anritsu Infvis are the market's proven performers, with more than 10,000 in use globally.

Simply put, they're the most accurate systems you can install in your facility.

A System for All of Your Needs

Among the key capabilities you attain when you choose an Anritsu X-ray inspection system for your plant is automatic detection of bone, metal, wire, glass, stone and rubber – all with one system.

Of particular appeal to poultry and meat processors is the equipment we offer for the main processing applications, including raw unpackaged products, pumpable product, plus packaged and cased goods.

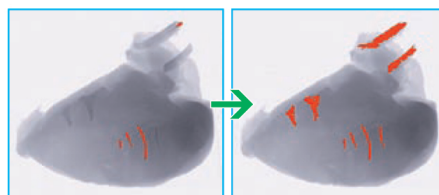
DRWZ Dual Energy Inspection System for Raw Unpackaged Product

The DRWZ system analyzes two different X-ray energy signals, allowing the system to distinguish between the

product you're processing and contaminants – thereby enabling a higher detection rate of low-density items.

- The system provides dramatically enhanced sensitivity to bone fragments in poultry – in particular, those hard-to-detect thin, low-density bones.
- Items like wishbones, fan bones and scapula bones in poultry meat are now **detectable at levels of detection unattainable in conventional inspection equipment.**

Boneless Chicken Breast Inspection



Conventional model

Dual energy model

The DRWZ is also ideal for inspection of deboned meat products. The system performs ultra-reliable inspection of overlapping and randomly oriented meat products without any negative effects.

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Where can X-ray be applied in chicken, turkey and other poultry processing?

Incoming Product

- Trim meat or frozen blocks
- Detecting bones or other contaminants

Meat from a Debone Line

- Bone chips or fragments
- Filets, tenders, legs and thighs

Ground Meat Products

- After initial grind, prior to blend
- Before forming or packaging

Marinated Products

- Injected or tumbled
(broken needles)

Inspection of Individual Packages

- Bags or trays
- Foreign material detection
- Missing clips or voids in chubs
- Piece count or orientation

Full Case Inspection



Now you can take your QC and HACCP programs beyond just metal detection by targeting the elimination of other dangerous foreign matter – organic and non-organic – in a high-speed production environment.

Pumpable Pipeline X-ray Inspection System

This equipment is the perfect choice for detection of contaminants in pumpable products such as poultry trim and first-grind meat.

- Capable of processing literally tons of product per hour – as much as eight tons!
- Detects poultry bones as small as 2mm in size, along with stainless steel particles as small as 0.5mm
- With a pre-set memory capability sufficient to handle up to 100 separate recipes, it is highly versatile and flexible



Pipeline X-ray



Case Inspection

KXS7554 Case Inspection System

- Used for comprehensive inspection and quality checks on large cartons and cases of meat
- Optimized for variable sizes, including large cases up to a maximum width of 23 inches (590mm) and a maximum height of 10 inches (250mm)
- Can also accommodate cartons, cases and bags containing multiple small packs

All Anritsu X-ray inspection systems are compatible with:

Overall quality management and control system

QUICCA

XR75 Inspection System for Packaged Product

This equipment provides heightened sensitivity at reduced energy levels, lowers the cost of ownership, and extends life cycles.

- Optimized for sealed packages, including small cartons up to a maximum width of 15 inches (390mm) and a maximum height of 8 inches (220mm)
- Accommodates cartons, cases, and bags containing multiple small packs – all while maintaining industry-leading detection sensitivity
- Low-output generator reduces heat generation, eliminating the need for a cooling system and reducing power consumption by 30%
- Reduces lifetime operating costs by more than 20%



Package Inspection

Anritsu X-ray Inspection Systems

Product Specifications

DRWZ Dual Energy System

Model	KD7416
Belt Width	16.5 inches (420mm)
Belt Speed	16 to 200 ft/min (5 to 60 m/min)
Product Size	Maximum width 15.5 inches (390mm); maximum height 6 inches (150mm)
Detection Sensitivity	0.7mm Fe and SUS sphere; 2.0-3.0mm poultry bone

Pipeline X-ray Inspection

Model	KD7483AFWH
Transfer Pipe Dimensions	Diameters of 3 inch (76mm) and 4 inch (101mm) available
Pipe Pressure Maximum	101 psi (0.7 Mpa)
Tray Output	Maximum 60kV, 210 W (variable)
Detection Sensitivity	0.5mm Fe and SUS sphere; 2.0-3.0mm chicken or turkey bone

X-ray Inspection for Packaged and Cased Products

Models	KX7534AVCLE (packaged)	KXS7554 (cased)
Belt Width	16.5 inches (420mm)	24 inches (620mm)
Belt Speed	33 ft/min to 165 ft/min (10 to 50 m/min)	33 ft/min to 165 ft/min (10 to 50 m/min)
Product Size	15.5 inches x 8.5 inches (390mm x 220mm)	23 inches x 9.5 inches (590mm x 250mm)

Note: All specifications are subject to change. Sensitivity will be determined by the specific application.

Service Support

We offer training, spare parts, 24/7 technical support and preventive maintenance service contracts to keep your systems running perfectly.

Take the Next Step

To learn more about how Anritsu Invis X-ray inspection and detection systems will benefit your poultry processing operation's efficiency and profitability, call toll-free **800.467.2828** to speak with one of our processing consultants. Or, e-mail your request to info@cantrellgainco.com.

Application Examples

Bones in Chicken Breast Meat

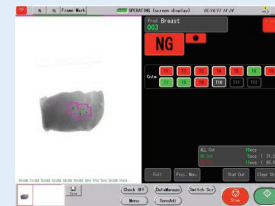


One customer reduced 2-3mm bone count from over 1,200 to fewer than 4.

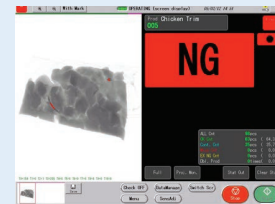
Bone Fragments in Tenders



Stainless Glove Links in Thighs



Packaged Nuggets with Bone

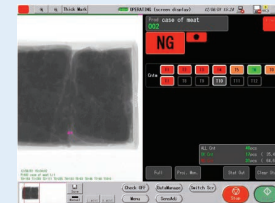


Trim, Ground & Pumped Meat



0.5mm stainless steel sphere 2mm glass steel sphere

Case Inspection



1.2 and 1.5mm SUS sphere detection